

# owsianka

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **32.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 4.3 kg (76.8%) | 80 %  | 5    |
| Grain | Płatki owsiane              | 0.5 kg (8.9%)  | 60 %  | 3    |
| Grain | Jęczmień palony             | 0.3 kg (5.4%)  | 55 %  | 985  |
| Grain | cara belgium castle malting | 0.2 kg (3.6%)  | 75 %  | 300  |
| Grain | Weyermann - Chocolate Wheat | 0.1 kg (1.8%)  | 74 %  | 788  |
| Grain | Carafa III                  | 0.1 kg (1.8%)  | 70 %  | 1034 |
| Grain | Black (Patent) Malt         | 0.1 kg (1.8%)  | 55 %  | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 20 g   | 45 min | 13 %       |
| Boil    | Cascade | 10 g   | 15 min | 6 %        |